

WHAT IS CLAIMED IS:

1 1. A grilling system, comprising:
2 a grill base that is adapted to be heated, wherein the grill base has a top end, an
3 open bottom end, and an open interior that is adapted to hold a heatable substance that
4 produces smoke or liquid vapors when heated, the top end defining at least one opening,
5 thereby exposing the open interior;
6 an insert that is configured to be held within the interior of the grill base, and
7 wherein the insert is configured to hold the heatable substance
8 a manifold coupled to the grill base so as to be positioned above the heatable
9 substance, the manifold comprising at least one conduit;
10 a grill member positioned above the manifold, wherein the grill member
11 comprises a plurality of grill surfaces that each have a plurality of holes and a plurality of
12 downwardly angled fluid removal channels interleaved between the grill surfaces, wherein
13 the grill surfaces are configured to receive a grillable substance, whereby smoke or liquid
14 vapors rising from the grill base pass through the at least one conduit and then through the
15 holes.

1 2. A grilling system as in claim 1, wherein the grill base and the insert
2 comprise a thermally conductive material.

1 3. A grilling system as in claim 1, wherein the manifold comprises a
2 thermally conductive material, and wherein the grill surfaces comprises a grill material.

1 4. A grilling system as in claim 1, wherein the manifold further comprises
2 a platform that is adapted to removably hold the grill member.

1 5. A grilling system as in claim 4, wherein the platform includes a lip,
2 and wherein the grill member is configured to rest on the lip.

1 6. A grilling system as in claim 4, wherein the grill member includes a
2 fluid collection channel for collecting liquids, and at least one drain through which the liquids
3 may drain from the grill member and into the platform.

1 7. A grilling system as in claim 1, further comprising a lid that is adapted
2 to be placed over the grill member.

1 8. A method for grilling a grillable substance, the method comprising:
2 providing a grill base having a top end, an open bottom end, and an open
3 interior;
4 placing a heatable substance into the interior through the open bottom end;
5 placing a grill member above the grill base, wherein the grill member
6 comprises at least one grill surface having a plurality of holes;
7 placing at least one grillable substance onto the grill surface;
8 heating the grill base to cause heat to be transferred to the grill surface to grill
9 the grillable substance and to produce smoke or liquid vapors from the heatable substance,
10 wherein the smoke or liquid vapors rise from the grill base and pass through the holes in the
11 grill surface.

1 9. A method as in claim 8, further comprising coupling a manifold
2 between the grill base and the grill member so as to be positioned above the heatable
3 substance and below the grill surface, the manifold comprising at least one conduit
4 configured to provide fluid communication between the open interior of the grill base and the
5 grill surface to permit smoke or liquid vapors to reach the grill surface.

1 10. A method as in claim 8, further comprising placing a lid over the grill
2 surface.

1 11. A method as in claim 8, further comprising placing the grill base onto a
2 barbecue grill to provide the heat to the grill base.

1 12. A method as in claim 8, wherein the heatable substance comprises
2 moist wood chips that are placed into the interior.

1 13. A method as in claim 8, wherein the heatable substance comprises a
2 liquid, and further comprising pouring the liquid into an insert, and placing the insert into the
3 interior.

1 14. A method as in claim 9, further comprising removing the grill member
2 from the manifold, and washing the grill member.

1 15. A method as in claim 9, further comprising collecting liquid in a
2 channel formed in the grill member and draining the liquid into the manifold.

1 16. A grilling system, comprising:
2 a grill base that is adapted to be heated, wherein the grill base has a top end, an
3 open bottom end, and an open interior that is adapted to hold a heatable substance that
4 produces smoke or liquid vapors when heated, the top end defining an opening, thereby
5 exposing the open interior;
6 a grill member positioned above the grill base and removably coupled thereto,
7 such that the grill member at least partially covers the open top end of the grill base, wherein
8 the grill member comprises a plurality of grill surfaces that each have a plurality of holes and
9 a plurality of sloping channels between the grill surfaces, wherein the grill surfaces are
10 configured to receive a grillable substance, such that smoke or liquid vapors rising from the
11 grill base pass through the holes in the grill surfaces.

1 17. The grilling system of claim 16, wherein the grill base comprises a
2 rotational coupling apparatus and the grill member comprises a corresponding rotational
3 coupling apparatus, such that when the grill member is coupled to the grill base, that the grill
4 member may be rotated about an axis roughly defined by the rotational coupling apparatus of
5 the grill base to allow access to the open interior.

1 18. The grilling system of claim 16, wherein each of the holes in the grill
2 surface has a circular cross-sectional profile and a cross-sectional diameter of about one-
3 sixteenth inch to about one-half inch.

1 19. A grilling system, comprising:
2 a grill base that is adapted to be heated, wherein the grill base has a top end, a
3 bottom end, and an open interior that is adapted to hold a heatable substance that produces
4 smoke or liquid vapors when heated;
5 a grill member positioned generally above the grill base, wherein the grill
6 member comprises at least one grill surface having a plurality of holes, wherein the grill
7 surface is configured to receive a grillable substance,
8 a manifold coupled to the grill base and the grill member and positioned
9 therebetween, the manifold comprising at least one conduit configured to provide fluid
10 communication between the grill base and the grill member, such that smoke or liquid vapors
11 rising from the open interior of the grill base pass through the conduit and then through the
12 holes in the grill surface.

1 20. The grilling system of claim 19, wherein the conduit has a circular
2 cross-sectional profile, and wherein the conduit has a cross-sectional diameter of about one-
3 half inch to about two inches.

1 21. The grilling system of claim 19, wherein each of the holes in the grill
2 surface has a circular cross-sectional profile, and wherein each of the holes has a cross-
3 sectional diameter of about one-sixteenth inch to about one-half inch.